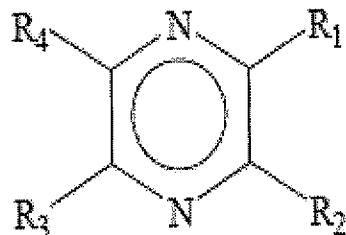


**IN THE CLAIMS:**

1 – 74 (Cancelled)

75. (Currently Amended) A method of manufacturing a hop containing beverage or a foodstuff that is resistant to light induced flavour changes, said method comprising introducing into said beverage or foodstuff a light stabilising composition containing at least 0.5% by weight of dry matter, of pyrazine derivatives according to formula (I):



wherein R1 - R4 independently represent hydrogen; a hydroxyhydrocarbyl residue; an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue, said hydroxyhydrocarbyl residue comprising 1 - 10 carbon atoms and comprising at least 2 hydroxyl groups; and at least one of R1 - R4 is a hydroxyhydrocarbyl residue or an ester or an ether thereof; and wherein the light stabilising composition, if it contains caramelised material, exhibits an absorption ratio A280/560 of at least 80.

76. (Cancelled)

77. (Currently Amended) The method according to claim 75 comprising introducing into said beverage a light stabilizing composition containing at least 1.0%, by weight of dry matter, of the pyrazine derivatives.

78. (Previously Presented) The method according to claim 76, comprising introducing into said beverage a light stabilising composition that, if it contains caramelised material, exhibits an absorption ratio A280/560 of at least 250.

79. (Cancelled)

80. (Cancelled)

81. (Cancelled)

82. (Currently Amended) The method according to claim 81 75, wherein the hydroxyhydrocarbyl residue comprises 4 carbon atoms.

83. (Currently Amended) The method according to claim 81 75, wherein the hydroxyhydrocarbyl residue comprises three or four hydroxyl groups.

84. (Currently Amended) Method according to claim 81 75, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.

85. (Currently Amended) Method according to claim 81 75, wherein the composition contains at least 0.1 % of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6- deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.

86. (Currently Amended) The Method according to claim 85, wherein the composition contains at least 0.3%, of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6- deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.

87. (Previously Presented) The method according to claim 75, wherein the light stabilising composition exhibits an A<sub>280</sub> that exceeds 0.01.

88. (Previously Presented) Method according to claim 87, wherein the light stabilising composition exhibits an A<sub>280</sub> that exceeds 0.05.

89. (Previously Presented) The method according to claim 75, wherein the composition exhibits an absorption ratio A<sub>280/560</sub> of at least 80.

90. (Previously Presented) Method according to claim 89, wherein the composition exhibits an absorption ratio A<sub>280/560</sub> of at least 250.

91. (Previously Presented) The method according to claim 75, wherein the composition is introduced into the beverage in an amount of between 0.01 and 1 wt.%, calculated on the basis of the amount of dry matter introduced.

92. (Previously Presented) Method according to claim 91, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.02 and 0.3 wt.%, calculated on the basis of the amount of dry matter introduced.

93. (Previously Presented) The method according to claim 75, wherein the composition is introduced into a bottled beverage.

94. (Previously Presented) Method according to claim 93, wherein the composition is introduced into a beverage bottled in green, clear or blue glass.

95. (Previously Presented) The method according to claim 75, wherein the composition is introduced in beer.

96. (Previously Presented) Method according to claim 95, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 25.

97. (Previously Presented) Method according to claim 96, wherein the composition is introduced in beer exhibiting an EBC colour value of less than 15.

98. (Withdrawn) A process for the manufacture of a composition that may suitably be used as an additive to improve the stability of beverages or foodstuffs against light induced flavour changes, said process comprising the steps of:

providing a caramelised feedstock;

decolourising said feedstock so as to increase its  $A_{280/560}$  by at least 100%.

99. (Withdrawn) Process according to claim 98, wherein the caramelised feedstock is subjected to a filtration step.

100. (Withdrawn) Process according to claim 98, wherein the caramelised feedstock contains at least 50% by weight of dry matter of brewing adjuncts, including at least 5% caramel by weight of dry matter.

101. (Withdrawn) Process according to claim 100, wherein the caramelised feedstock contains at least 10% caramel by weight of dry matter.

102. (Withdrawn) Process according to claim 101, wherein the caramelised feedstock contains at least 30% caramel by weight of dry matter.

103. (Withdrawn) Process according to claim 100, wherein the caramel is ammonia caramel, sulphite ammonia caramel or a combination thereof.

104. (Withdrawn) Process according to claim 98, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.01.

105. (Withdrawn) Process according to claim 104, wherein the colour intensity of the caramelised feedstock at 610 nm exceeds 0.024.

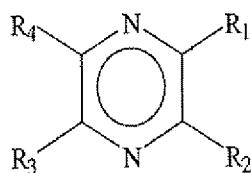
106. (Withdrawn) Process according to claim 98, wherein the colour intensity of the caramelised feedstock is reduced by at least a factor 10 as a result of the decolouration.

107. (Withdrawn) Process according to claim 98, wherein the yield of the process is in the range of 5-90%.

108. (Withdrawn) Process according to claim 107, wherein the yield of the process is in the range of 10-80%.

109. (Currently Amended) A hop containing beverage or foodstuff that is resistant to light induced flavour changes, wherein the beverage or foodstuff is obtained by a the method according to claim 75.

110. (Currently Amended) A hop containing beverage that is resistant to light induced flavour changes, said beverage containing pyrazine derivatives according to formula (I):



I

wherein R1 – R4 R1 – R4 independently represent hydrogen; a hydroxyhydrocarbyl residue; an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue, said hydroxyhydrocarbyl residue comprising 1-10 carbon atoms and comprising at least 2 hydroxyl groups; and at least one of R<sub>1</sub> – R<sub>4</sub> is a hydroxyhydrocarbyl residue or an ester or an ether thereof; and exhibiting an EBC

colour value of less than 25,

wherein the content of the pyrazine derivatives, expressed in mg/kg, exceeds 5 x EBC colour value.

111. (Previously Presented) Beverage according to claim 110, exhibiting an EBC colour value of less than 15.

112. (Previously Presented) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.

113. (Previously Presented) Beverage according to claim 110, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.

114. (Previously Presented) Beverage according to claim 110, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.

115. (Previously Presented) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg of a fructosazine selected from the group consisting of 2,S-deoxyfructosazine, 2,6- deoxyfructosazine, 2,S-fructosazine, 2,6-fructosazine and combinations thereof.

116. (Previously Presented) Beverage according to claim 115, wherein the beverage contains at least 1 mg/kg of a fructosazine selected from the group consisting of 2,S-deoxyfructosazine, 2,6- deoxyfructosazine, 2,S-fructosazine, 2,6-fructosazine and combinations thereof.

117. (Currently Amended) Beverage according to claim 110, wherein the beverage contains at least 0.5 mg/kg mg/kg of the pyrazine derivatives.

118. (Currently Amended) Beverage according to claim 117, wherein the beverage contains at least 1 mg/kg mg/kg of the pyrazine derivatives.

119. (Previously Presented) Beverage according to claim 110, wherein said beverage is bottled in green, clear or blue glass.